

Figure 1. A schematic representation of a process suitable for making cheese.

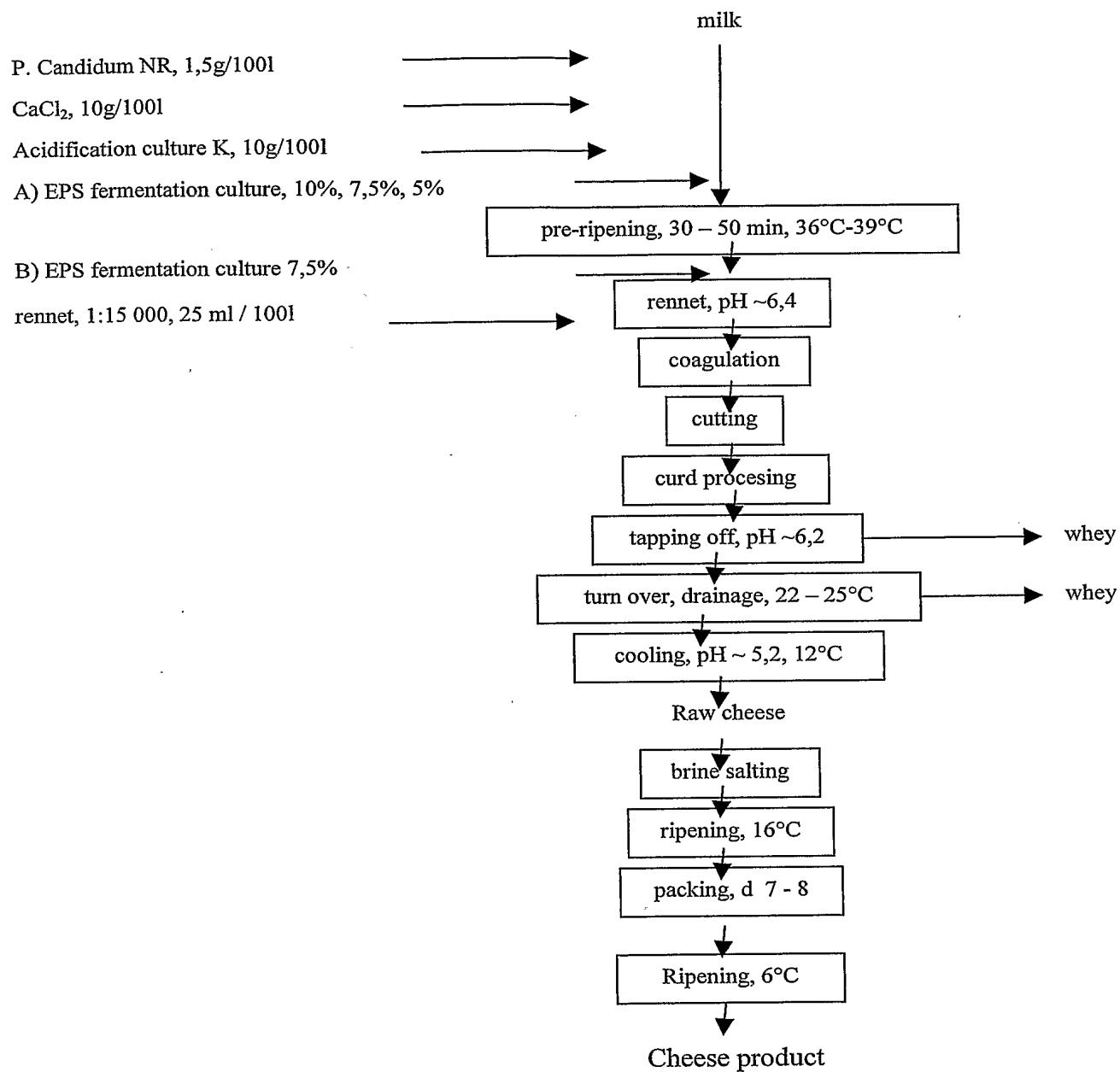
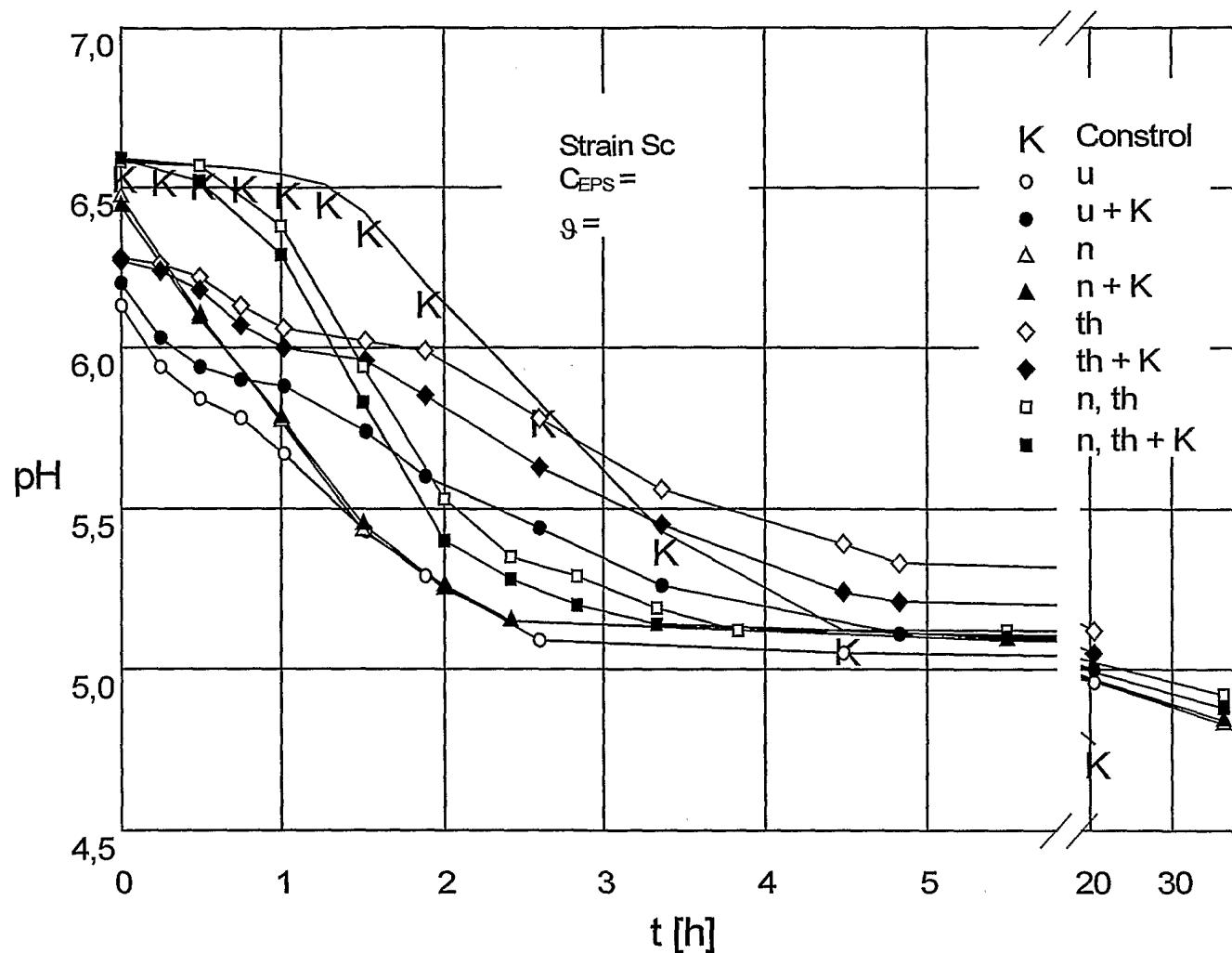


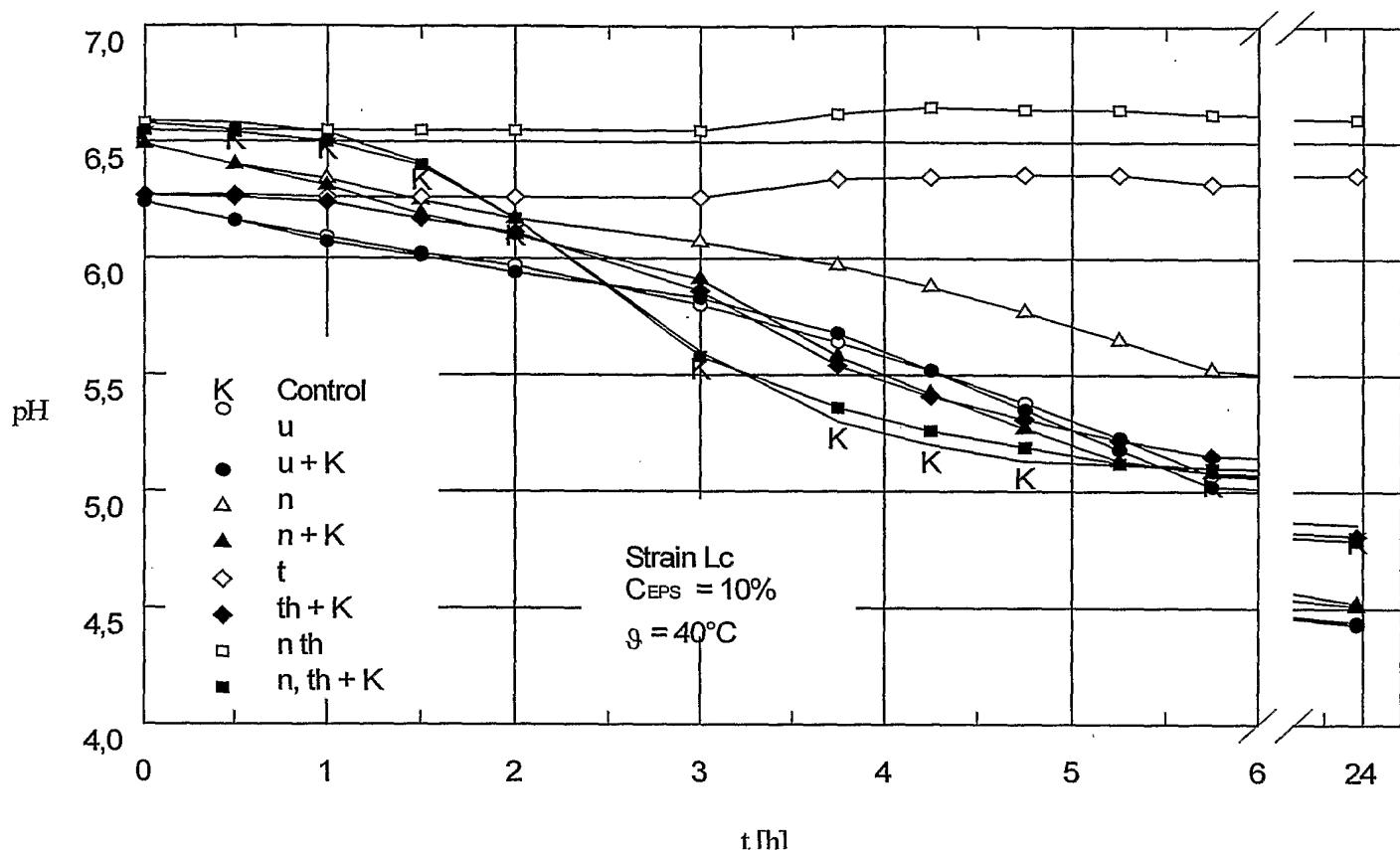
Figure 2. *Streptococcus thermophilus* V3 and pH with or without acidification culture.



pH-characteristics 10% Sc, 40°C

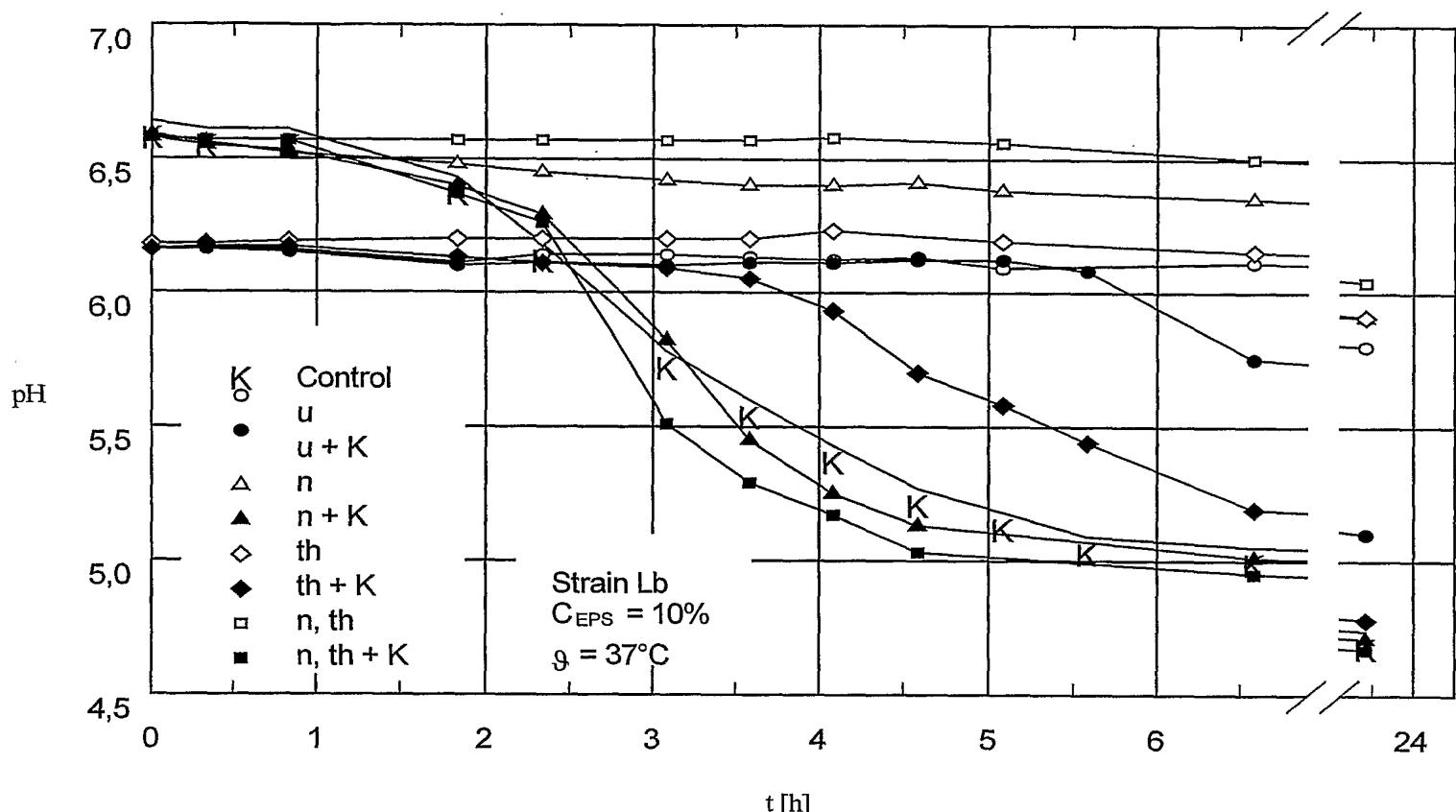
K control acidification strain *Sc thermophilus*, u: untreated, n neutralized, th thermized, open symbols □ without K, closed symbols ● with K

Figure 3. *Lactococcus lactis* ssp. *cremoris* 322 and pH with or without acidification culture.



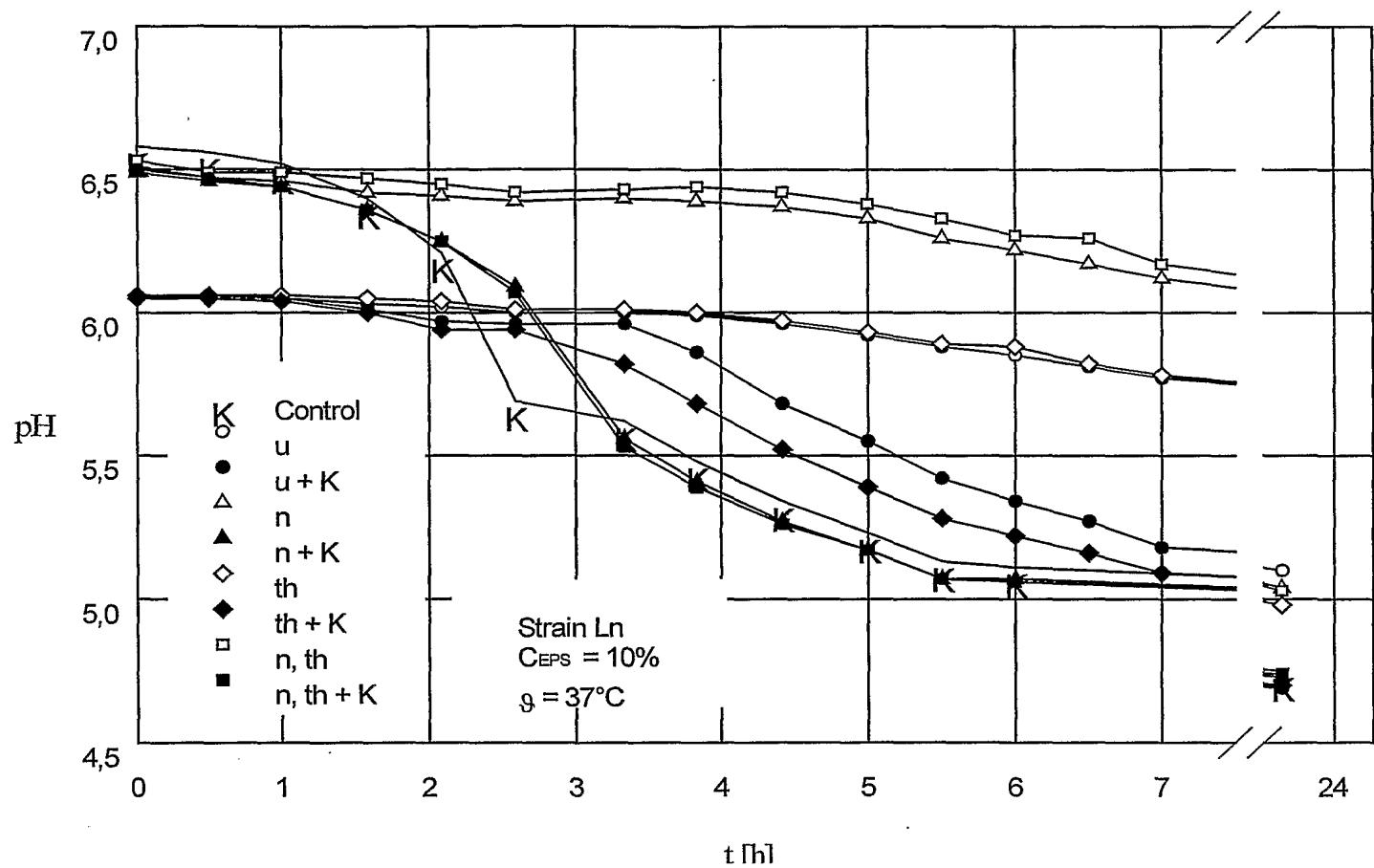
K: control acidification strain *Sc* *thermophilus*, u untreated, n neutralized, th thermized, open symbols □ without K, closed symbols ● with K

Figure 4. *Lactobacillus sakei* 570 (DSM 15889) and pH with or without acidification culture.



K: control acidification strain *Sc* thermophilus, u untreated, n neutralized, th thermized, open symbols
 □ without K, closed symbols • with K

Figure 5. *Leuconostoc mesenteroides* 808 and pH with or without acidification culture.



pH-acidification 10% Ln, 37°C

K: control acidification strain *Sc* thermophilus, u untreated, n neutralized, th thermized, open symbols □ without K, closed symbols • with K

Figure 6. A schematic representation showing relative whey separation.

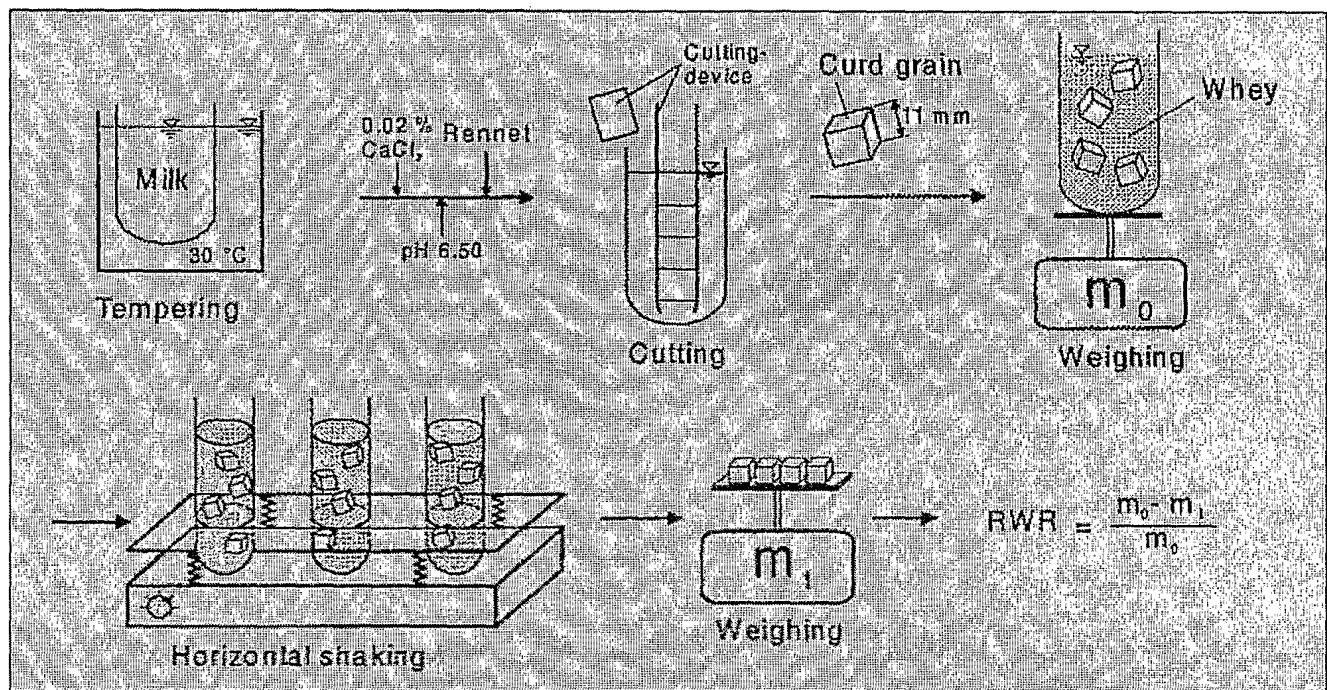


Figure 7. Syneresis using the strain *Lactococcus lactis* 322.

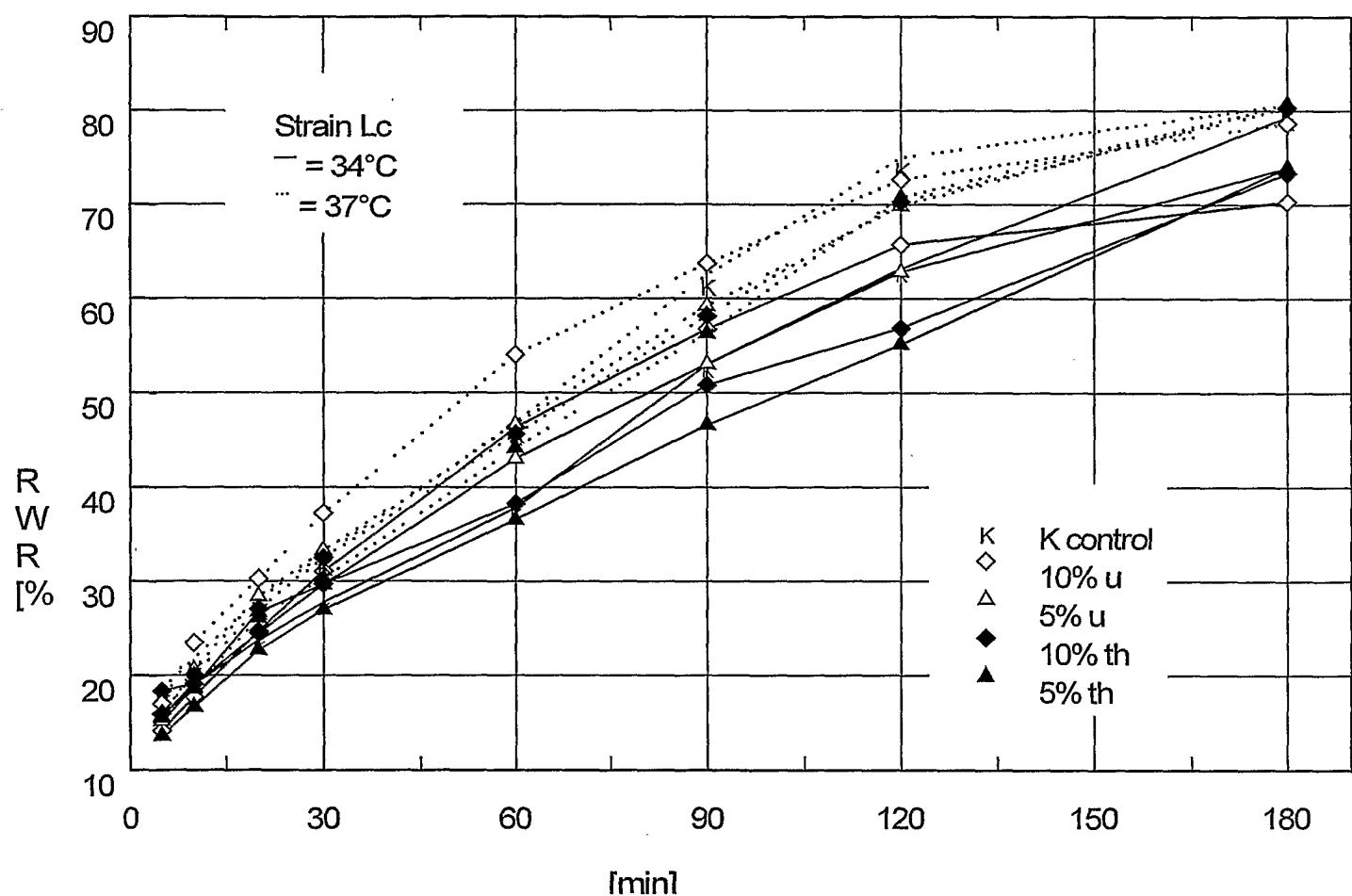
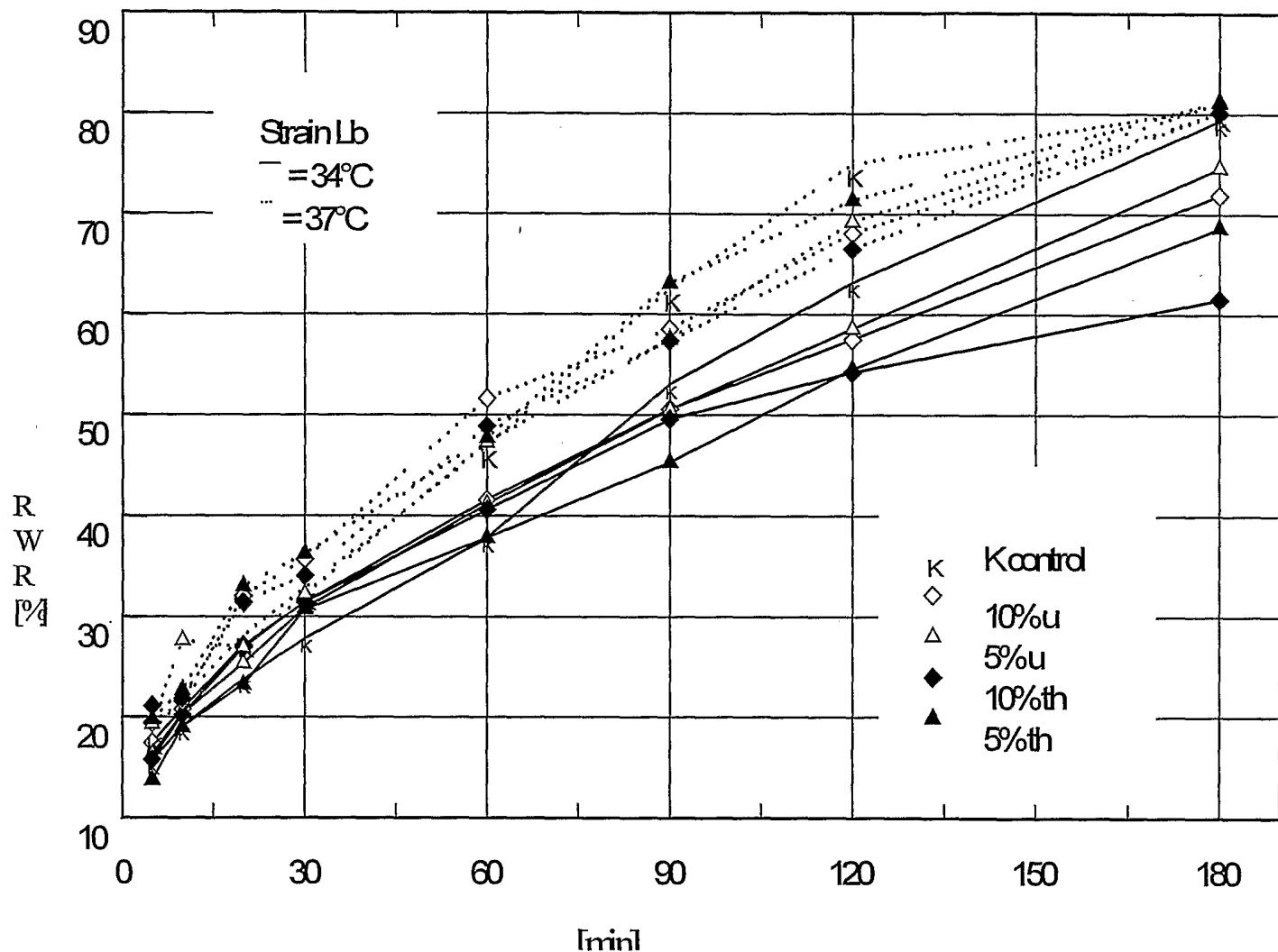
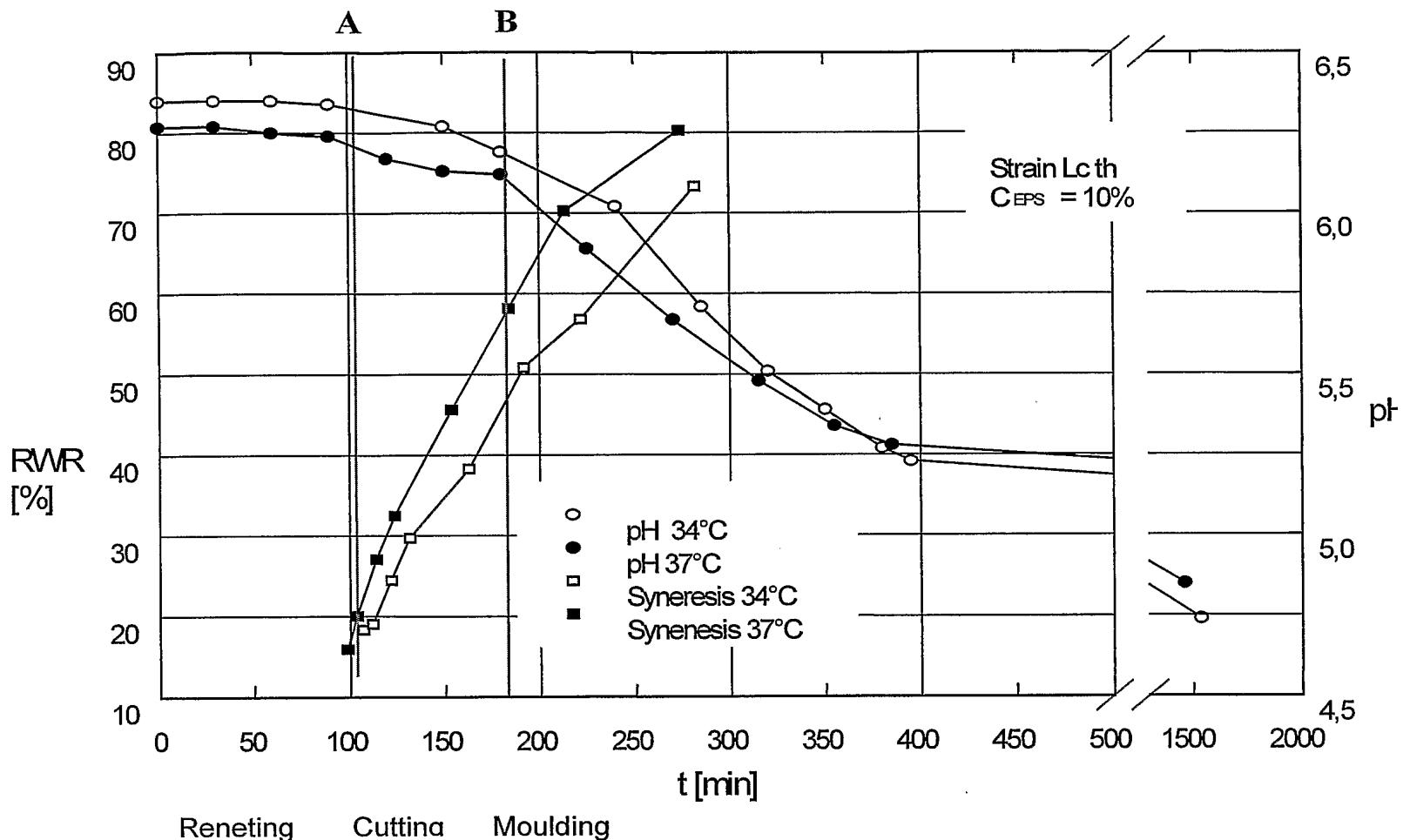


Figure 8. Syneresis using the strain *Lactobacillus sakei* 570 (DSM 15889).



Relative whey separation [%] strain Lb at 34°C and 37°C

Figure 9. pH and syneresis using *Lactococcus lactis* ssp. *cremoris* 322.



pH-course and syneresis- 10% Lc thermized + acidifying strain *Sc. thermophilus* K, 34°C and 37°C

Figure 10. pH and syneresis using *Lactobacillus sakei* 570 (DSM 15889).

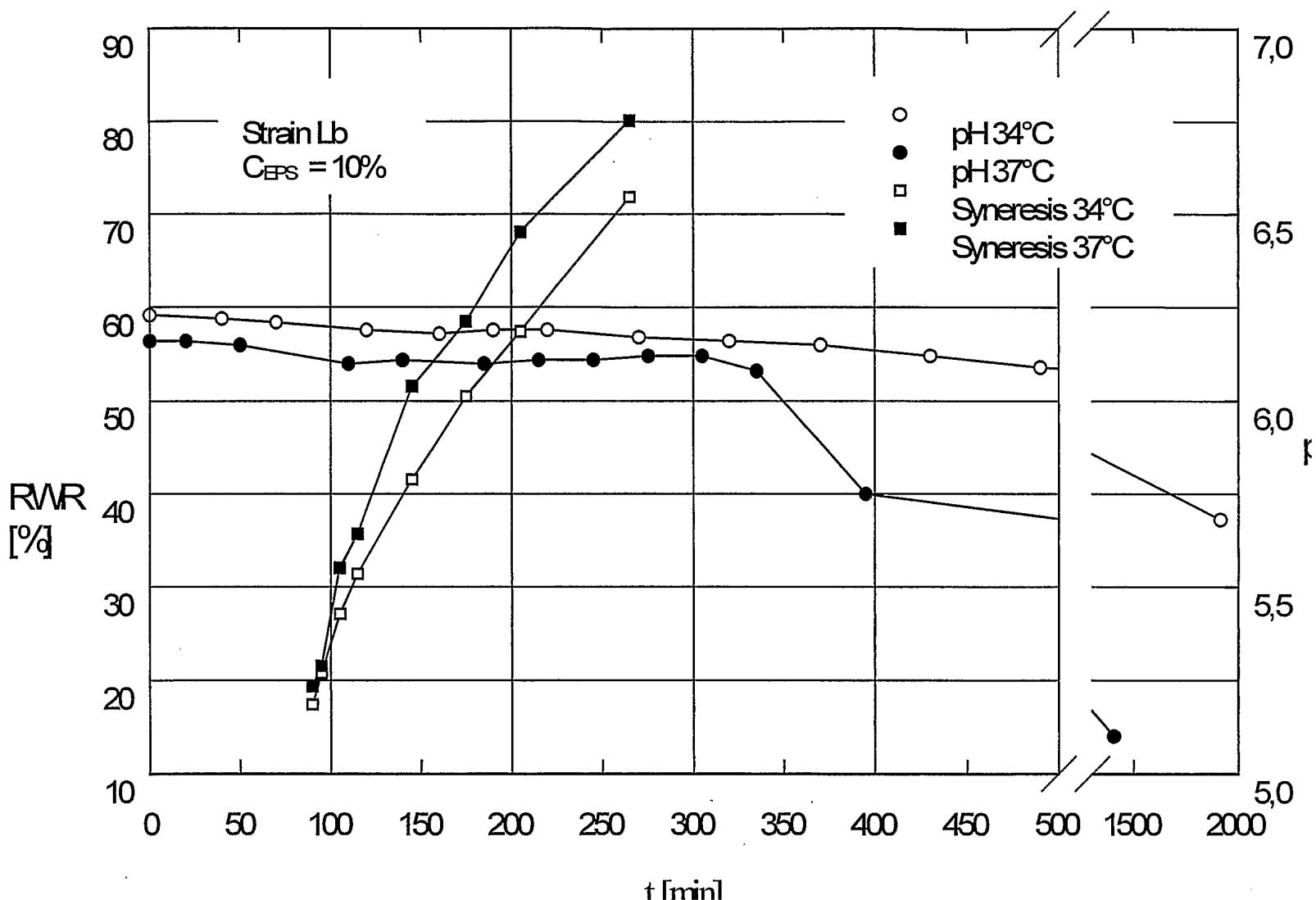
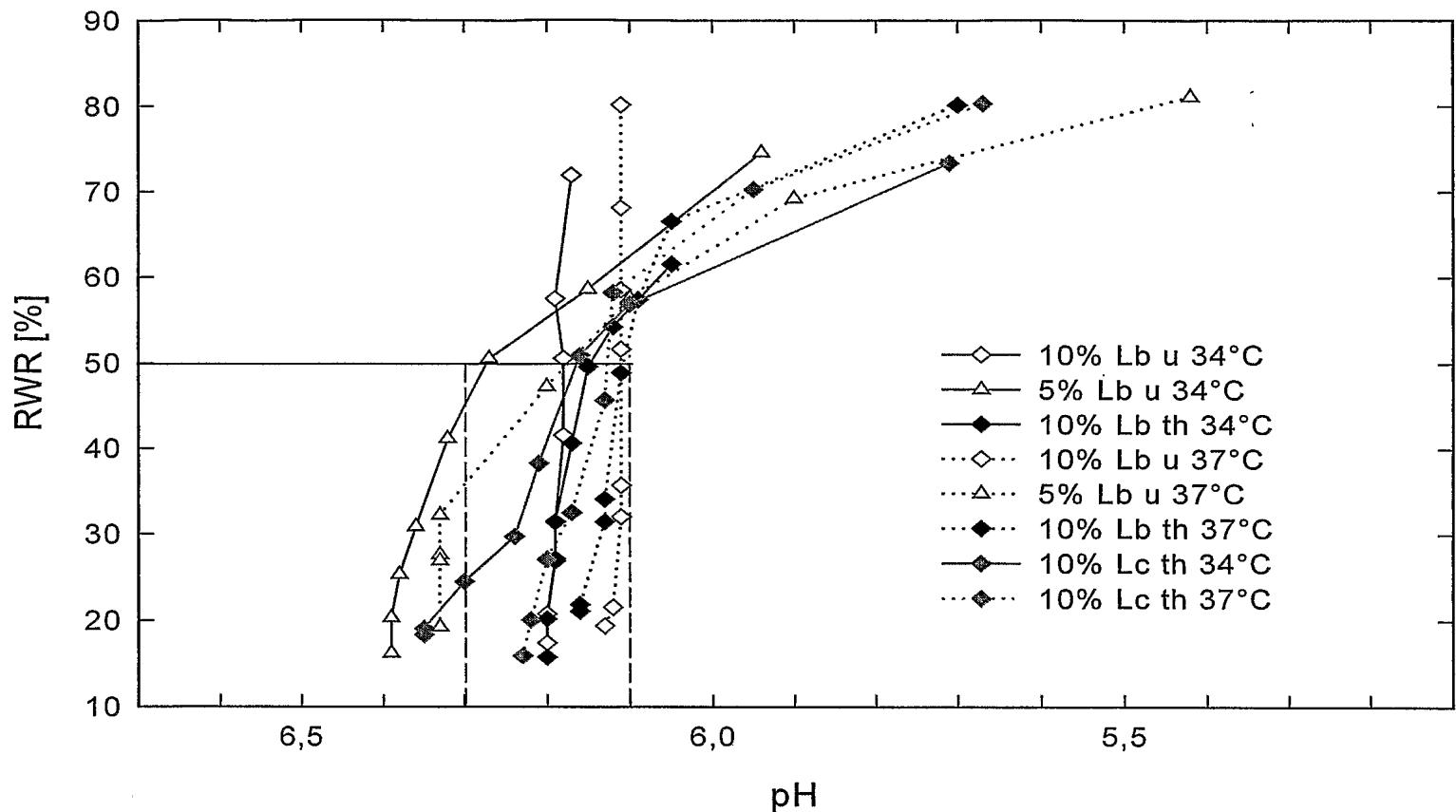


Figure 11.

Summary of relative quantity of whey separated (RWR) [%] and pH-course

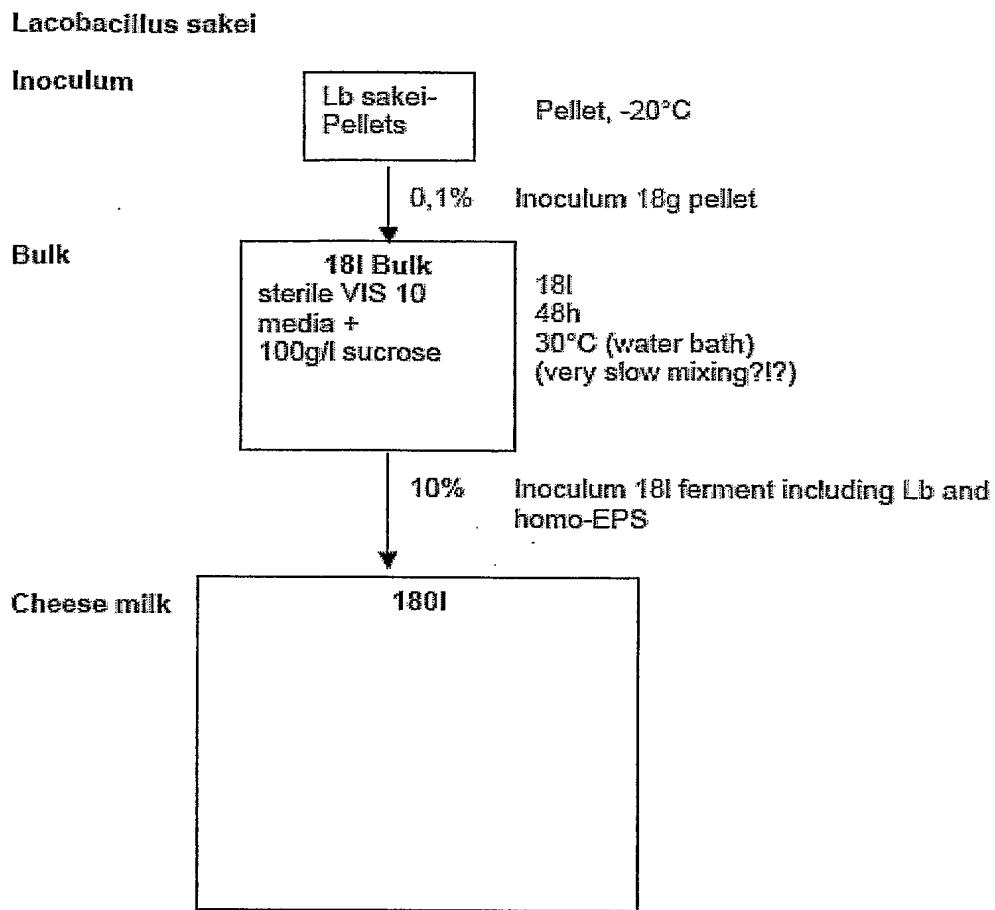


Figure 12

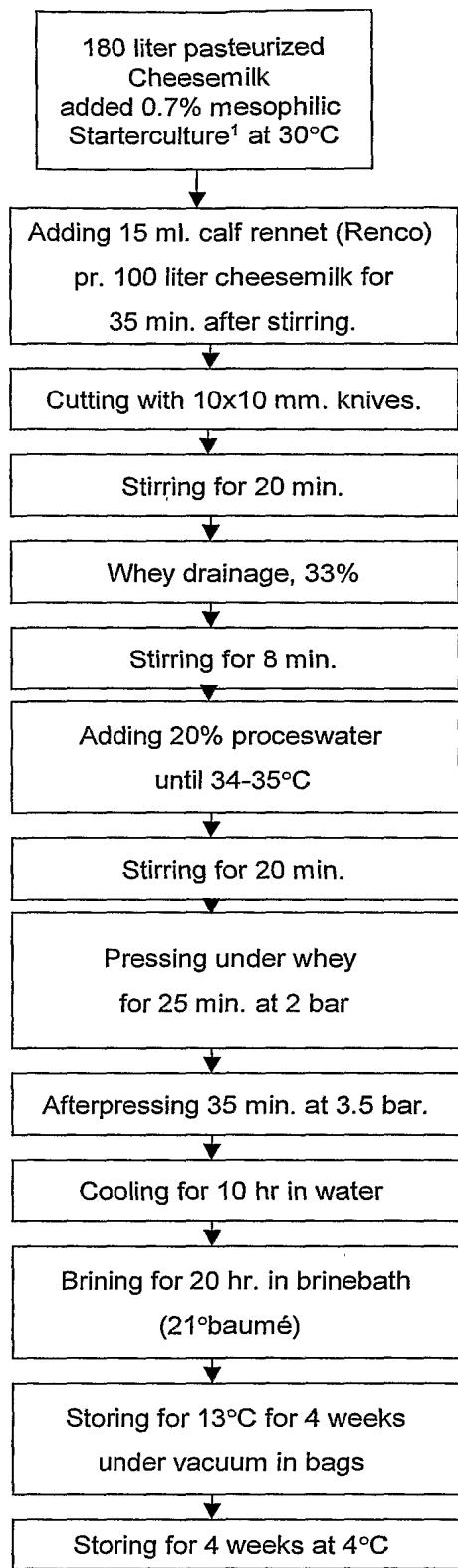
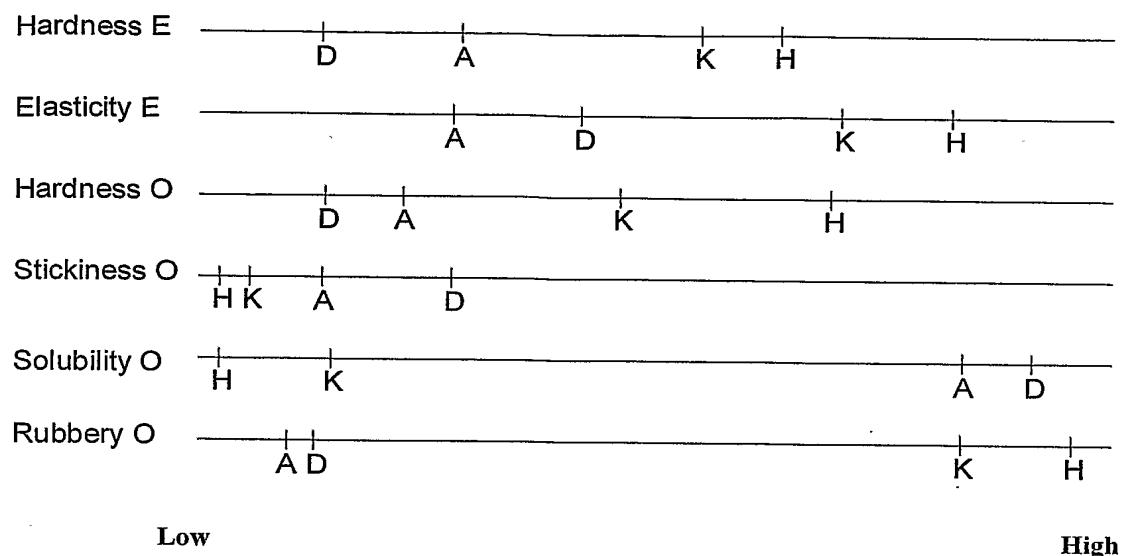


Figure 13

**Figure 14**